

## Dinner Menu

### Bar Bites

CHEESE & CHARCUTERIE BOARD	42
Selection of California Cheeses, Charcuterie, Fruit Compote, Assorted Pickles, Grain Mustard, and Assorted Breads	
FISHWIFE TIN FISH BOARD	19
House Pickles, Baguette, Gribiche	
GRILLED CORN RIBS <span>V</span> <span>GF</span>	17
Tempura Japanese Peppers, Cotija, Burnt Chile Powder, Harissa Aioli	
CHICKEN WINGS	24
Shaved Vegetables, Point Reyes Blue Cheese Mousse, Buffalo or Korean BBQ	
LEMONGRASS SHRIMP DUMPLING	26
Pan Seared, Mayonnaise, Yuzu Wasabi Dip	
SMOKED CHILE DUNGENESS CRAB TACOS	29
Queso Oaxaca, Grilled Pineapple, Pickled Fresnos, Avocado	
CRISPY RICE SPICY TUNA TARTARE POPPERS	15
Kewpie Mayonnaise, Tobiko Fish Roe & Avocado	
TRUFFLE FRIES <span>V</span>	12
Shaved Manchego, Black Truffle, Minced Garden Herbs, Aioli	

### Soup and Salad

UMAMI CAESAR SALAD	23
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
SPINACH & SWEET POTATO SALAD <span>VG</span> <span>GF</span>	23
Baby Spinach, Roasted Sweet Potato, Candied Pecans, Pepitas, Pomegranate, Balsamic Reduction	
CREAMY TOMATO BASIL BISQUE <span>V</span>	11
Laffa Crouton, Pesto	

### Pizzas and Pasta

SPAGHETTI POMODORO	32
Lamb Merguez Sausage, Blistered Shishito Pepper, Heirloom Tomato, Basil	
RAVIOLI OF WILD MUSHROOMS <span>V</span>	34
Huitlacoche, Toasted Corn Chulpi	
MARGHERITA PIZZA <span>V</span>	20
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
CURED MEAT PIZZA	24
Mozzarella, Wild Mushrooms, Red Onion, Speck	

### Entrées

STEAK FRITES	49
Grilled Hanger Steak, Chimichurri, Sea Salt Fries, Peppercorn Aioli	
CHICKEN OR LAMB KEBAB	49
Laffa Bread, Za'atar, Cucumber Salad, Tahina	
BAJA STRIPED BASS	39
Piperade, Salt Roasted Pee Wee Potato, Marinated Asparagus, Laffa Bread Crumbs	
ROASTED MUSHROOMS AND CHEESY GRITS <span>V</span> <span>GF</span>	32
Creamy Manchego, Micro Herbs, Curated Wild Mushrooms	
KOMBU BRAISED PRIME SHORTRIB <span>GF</span>	48
Coconut Sticky Rice, Japanese Cucumber, Cilantro, Nuc Cham, Pickled Chilis	

Vegan VG

Gluten Free GF

Vegetarian V

**The restaurant charges a 20% automatic gratuity for parties of 6 or more, 18% automatic gratuity for team member discounts, and 10% automatic gratuity for take-out. 100% of the automatic gratuity is distributed to the server(s) providing services to the dining party.**

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

\*\*We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.